

EAST Search History

Ref #	Hits	Search Query	DBs	Default Operator	Plurals	Time Stamp
L1	2547	edible with film	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 15:52
L2	72	protein with glycerol with organic acid	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 16:11
L3	4	1 and 2	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 15:54
L4	65569	soy or whey or rice bran extract or (egg (albumen or albumin)) or wheat protein	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 15:55
L5	220519	citric or lactic or malic or tartaric	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 15:55
L6	288	4 same glycerol same 5	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 15:55
L7	3	1 and 6	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 15:55
L8	1	7 not 3	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 15:58
L9	321	1 with protein	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 15:59
L10	14	9 with glycerol	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 15:59
L11	3	10 with 5	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 15:59

EAST Search History

L12	1	11 not 3	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 16:02
L13	131841	hydrocolloid or carboxymethyl cellulose or alginate or carrageenan or pectin	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 16:03
L14	731	1 and 13	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 16:03
L15	319	1 same 13	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 16:03
L16	27	15 same 5	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 16:04
L17	5	16 same glycerol	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 16:04
L18	4	2 same film	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 16:14
L19	0	18 not 3	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 16:12
L20	21	2 and film	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 16:14
L21	17	20 not 3	US-PGPUB; USPAT; EPO; JPO; DERWENT	ADJ	ON	2006/06/14 16:14

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***** STN Columbus *****
FILE 'HOME' ENTERED AT 16:32:50 ON 14 JUN 2006
=> log h
COST IN U.S. DOLLARS          SINCE FILE ENTRY          TOTAL
                                0.21          0.21
FULL ESTIMATED COST

SESSION WILL BE HELD FOR 60 MINUTES
STN INTERNATIONAL SESSION SUSPENDED AT 16:33:09 ON 14 JUN 2006

Connecting via Winsock to STN

Welcome to STN International! Enter x:x
LOGINID:ssgpta1653raw
PASSWORD:
***** RECONNECTED TO STN INTERNATIONAL *****
SESSION RESUMED IN FILE 'HOME' AT 16:34:01 ON 14 JUN 2006
FILE 'HOME' ENTERED AT 16:34:01 ON 14 JUN 2006
COST IN U.S. DOLLARS          SINCE FILE ENTRY          TOTAL
                                0.21          0.21
FULL ESTIMATED COST

=> index food
COST IN U.S. DOLLARS          SINCE FILE ENTRY          TOTAL
                                0.21          0.21
FULL ESTIMATED COST

INDEX 'AGRICOLA, BIOSIS, BIOTECHNO, CABA, CAPLUS, DISSABS, FOMAD, FOREGE,
FROSTI, FSTA, JICST-EPLUS, NTIS, NUTRACEUT, PASCAL, PROMT, SCISEARCH,
TOXCENTER' ENTERED AT 16:34:10 ON 14 JUN 2006

17 FILES IN THE FILE LIST IN STNINDEX

Enter SET DETAIL ON to see search term postings or to view
search error messages that display as 0* with SET DETAIL OFF.

=> s edible (w) film
65 FILE AGRICOLA
132 FILE BIOSIS
10 FILE BIOTECHNO
34 FILE CABA
422 FILE CAPLUS
7 FILE DISSABS
234 FILE FROSTI
122 FILE FSTA
47 FILE JICST-EPLUS
1 FILE NTIS
336 FILE PASCAL
105 FILE PROMT

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136 FILE SCISEARCH
13 FILE TOXCENTER

14 FILES HAVE ONE OR MORE ANSWERS, 17 FILES SEARCHED IN STNINDEX

L1 QUE EDIBLE (W) FILM
=> s l1 (p) (protein or soy or whey or (egg (w) albumin)) (p) glycerol (p)
((organic (w) acid) or citric or lactic or malic or tartaric)
0* FILE BIOTECHNO
1 FILE CABA
2 FILE CAPLUS
0* FILE FOMAD
0* FILE FOREGE
2* FILE FROSTI
9 FILES SEARCHED...
1* FILE FSTA
0* FILE NTIS
0* FILE NUTRACEUT
1* FILE PASCAL
15 FILES SEARCHED...

5 FILES HAVE ONE OR MORE ANSWERS, 17 FILES SEARCHED IN STNINDEX

L2 QUE L1 (P) (PROTEIN OR SOY OR WHEY OR (EGG (W) ALBUMIN)) (P) GLYCEROL (P)
((ORGANIC (W) ACID) OR CITRIC OR LACTIC OR MALIC OR TARTARIC)

=> file hits
COST IN U.S. DOLLARS          SINCE FILE ENTRY          TOTAL
                                3.66          3.87
FULL ESTIMATED COST

FILE 'CAPLUS' ENTERED AT 16:38:00 ON 14 JUN 2006
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FILE 'CABA' ENTERED AT 16:38:00 ON 14 JUN 2006
COPYRIGHT (C) 2006 CAB INTERNATIONAL (CABI)

FILE 'FSTA' ENTERED AT 16:38:00 ON 14 JUN 2006
COPYRIGHT (C) 2006 International Food Information Service

FILE 'PASCAL' ENTERED AT 16:38:00 ON 14 JUN 2006
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=> s l2
PROXIMITY OPERATOR LEVEL NOT CONSISTENT WITH
FIELD CODE - 'AND' OPERATOR ASSUMED 'L1 (P) '
PROXIMITY OPERATOR LEVEL NOT CONSISTENT WITH
FIELD CODE - 'AND' OPERATOR ASSUMED ' (P) GLYCEROL '

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PROXIMITY OPERATOR LEVEL NOT CONSISTENT WITH
 FIELD CODE - 'AND' OPERATOR ASSUMED 'GLYCEROL (P) '
 PROXIMITY OPERATOR LEVEL NOT CONSISTENT WITH
 FIELD CODE - 'AND' OPERATOR ASSUMED 'L1 (P) '
 PROXIMITY OPERATOR LEVEL NOT CONSISTENT WITH
 FIELD CODE - 'AND' OPERATOR ASSUMED 'L1 (P) ' GLYCEROL'
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 FIELD CODE - 'AND' OPERATOR ASSUMED 'GLYCEROL (P) '
 PROXIMITY OPERATOR LEVEL NOT CONSISTENT WITH
 FIELD CODE - 'AND' OPERATOR ASSUMED 'L1 (P) '
 PROXIMITY OPERATOR LEVEL NOT CONSISTENT WITH
 FIELD CODE - 'AND' OPERATOR ASSUMED 'L1 (P) ' GLYCEROL'
 PROXIMITY OPERATOR LEVEL NOT CONSISTENT WITH
 FIELD CODE - 'AND' OPERATOR ASSUMED 'GLYCEROL (P) '
 L3 7 L2
 => dup rem L3
 PROCESSING COMPLETED FOR L3
 L4 7 DUP REM L3 (0 DUPLICATES REMOVED)
 => d 14 bib ab 1-7
 L4 ANSWER 1 OF 7 CAPLUS COPYRIGHT 2006 ACS on STN
 AN 2005:219715 CAPLUS <<LOGINID::20060614>>
 DN 142:279119
 T1 Edible antimicrobial films containing organic acids
 IN Hettiarachchy, Navam S.; Sathithanadam, Eswaranadam
 PA USA
 SO U.S. Pat. Appl. Publ., 22 pp.
 CODEN: USXXCO
 DT Patent
 LA English
 FAN.CNT 1

----- PATENT NO. KIND DATE APPLICATION NO. DATE -----
 P1 US 2005053640 A1 20050310 US 2003-657692 20030908
 PRAI US 2003-657692
 AB An ***edible*** and ***glycerol*** film soln. comprises org. acids, fruit, vegetables, meat, poultry, seafood, cereals, nuts, etc. The edible films inhibit pathogen growth including Listeria monocytogenes, Salmonella gaminara and E. coli 0157:H7. In a preferred embodiment, the ***edible*** film*** comprises 0.9% ***glycerol***, 10% ***soy***, ***protein***, and 2.6% ***malic*** acid. A method for coating food with edible films permits extension of shelf life without masking of the color.

----- PATENT NO. KIND DATE APPLICATION NO. DATE -----
 L4 ANSWER 2 OF 7 CAPLUS COPYRIGHT 2006 ACS on STN
 AN 2004:269972 CAPLUS <<LOGINID::20060614>>
 DN 140:286524
 T1 Edible antimicrobial films containing carboxylic acids
 IN Sathithanadam, Eswaranadam; Hettiarachchy, Navam S.
 PA Board of Trustees of the University of Arkansas, USA
 SO PCT Int. Appl., 47 pp.
 CODEN: PIXXD2
 DT Patent

LA English
 FAN.CNT 1

----- PATENT NO. KIND DATE APPLICATION NO. DATE -----
 P1 WO 2004026035 A1 20040401 WO 2003-US28046 20030908
 W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, LC, LG, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MY, NZ, OM, PH, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZM, ZW
 RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, BG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, CA, GN, CQ, GW, ML, MR, NE, SN, TD, TG
 CA 2497535 20040401 CA 2003-2497535 20030908
 AU 2003274958 A1 20040408 AU 2003-274958 20030908
 EP 1545225 A1 20050629 EP 2003-759228 20030908
 R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, SK, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, HU, SK
 BR 2003014075 A 20050705 BR 2003-14075 20030908
 JP 2005537812 T2 20051215 JP 2004-537737 20030908
 PRAI US 2002-409182P P 20020908
 WO 2003-US28046 W 20030908
 AB An antimicrobial ***edible*** film*** soln. comprises incorporated org. acids, ***protein***, and ***glycerol*** and is useful for coating of foods, including coating of tomatoes to maintain freshness and color. The edible films inhibit pathogen growth, including Listeria monocytogenes, Salmonella gaminara, and Escherichia coli 0157:H7. In a preferred embodiment, the ***edible*** film*** comprises 0.9% ***glycerol***, 10% ***soy***, ***protein***, and 2.6% ***malic*** acid.

RE.CNT 3 THERE ARE 3 CITED REFERENCES AVAILABLE FOR THIS RECORD
 ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 3 OF 7 PASCAL COPYRIGHT 2006 INIST-CNRS. ALL RIGHTS RESERVED. on STN
 AN 1999-0101695 PASCAL <<LOGINID::20060614>>
 CP Copyright .COPYRG. 1999 INIST-CNRS. All rights reserved.
 TIEN Mechanical and barrier properties of ***lactic*** acid and tennet precipitated casein-based edible films
 AU CHICK J.; FUSTONOLU Z.
 CS Dept. of Food Science & human Nutrition, 2105 S. Anthony Hall, E. Lansing, MI 48824, United States
 SO Journal of food science, (1998), 63(6), 1024-1027, 32 refs.
 ISSN: 0022-1147 CODEN: JFDSA2
 DT Journal
 BL Analytic
 CY United States
 LA English
 AV INIST-713, 354000073299990200
 AB Tensile strength (TS), percent elongation (%E), oxygen permeability (OP), and water vapor permeability (WVP) of ***lactic*** acid and tennet precipitated casein-based edible films were studied to determine the effect of ***protein*** to plasticizer ratio (0.6:1, 1:1, 1.4:1) and plasticizer type (sorbitol, ***glycerol***) on these properties. TS increased (p<0.05) with increase in ***protein*** to plasticizer

ratio. Sorbitol plasticized films were stronger (p<0.05) than ***glycerol*** plasticized films. However, films plasticized with ***glycerol*** were more extensible (p<0.05). Film %E decreased with increase in ***protein*** /plasticizer ratio for ***lactic*** acid casein films, whereas it increased for rennet casein films. Films plasticized with sorbitol were more effective (p<0.05) moisture and oxygen barriers than ***glycerol*** plasticized films. Overall, ***lactic*** acid casein films plasticized with sorbitol had the most effective mechanical and barrier properties.

L4 ANSWER 4 OF 7 FSTA COPYRIGHT 2006 IFIS on STN
AN 1985(04):S0020 FSTA <LOGINID::20060614>
TI [Method for producing edible synthetic film or tubular casings from proteins, particularly for use as sausage casings.]
IN Verfahren zur Herstellung von essbaren kunstlichen Flach- und Schlauchfolien aus Proteinen, insbesondere von Wursthullen aus diesem Material.
PA Heidel, P.; Duersch, W.; Heier, K. H.; Anstutz, S.
SO German Federal Republic Patent Application, (1984)
PI DE 3233876 AI
DT Patent
LA German

Production of ***edible*** **film*** involves, according to 1 of 10 examples, the preparation of a 16.6% sodium caseinate solution (pH 10.0) in completely deionized water, storage to increase viscosity, and extrusion onto steel plates coated with polytetrafluoroethylene. After treatment in H.sub.2SO.sub.4 and H.sub.2SO.sub.4 + Na.sub.2SO.sub.4 baths and washing with deionized water, the film is plasticized in a bath of ***glycerol*** and formaldehyde, dried with concurrent cross-linking removed from the steel plates. Tubular casings may also be produced. The caseinate may be partially or fully replaced by ***soy***
protein, and the water used for washing the plasticized film may contain ***citric*** or ***tartaric*** acid.

L4 ANSWER 5 OF 7 PROSTI COPYRIGHT 2006 LFRA on STN
AN 672451 PROSTI <LOGINID::20060614>
TI Organic acids incorporated edible antimicrobial films.
IN Stachithanadam E.; Hettiarachy N.S.
PA University of Arkansas
SO European Patent Application
PI EP 1545225 AI

WO 2004026035 20040401
AI United States 20020908
PRAI
DT Patent
LA English
SL
AB An improved ***edible*** **film*** replacing ***glycerol*** with organic acids naturally present in fruits is disclosed. The invention is claimed to reduce the concentration of ***glycerol*** in the ***edible*** **film*** by 75%. It produces a film that demonstrates effective inhibition of various pathogens such as Listeria monocytogenes, Salmonella Gamnara, and Escherichia coli O157:H7. The ***edible*** **film*** also consists of proteins such as soy, ***whey***, rice bran extract, egg albumen or wheat ***protein***

or hydrocolloids such as carboxymethyl cellulose, alginate, carrageenan, and pectin. The invention utilizes organic acids selected from ***malic***, ***lactic***, ***citric*** or ***tartaric*** acids. It is suitable for coating raw whole or fresh cut fruits and vegetables, meat, poultry, seafood, cereals, and nuts.

L4 ANSWER 6 OF 7 PROSTI COPYRIGHT 2006 LFRA on STN
AN 637686 PROSTI <LOGINID::20060614>
TI Organic acids incorporated edible antimicrobial films.
IN Stachithanadam E.; Hettiarachy N.S.
PA University of Arkansas
SO PCT Patent Application
PI WO 2004026035 AI
PRAI
DT Patent
LA English
SL
AB An improved ***edible*** **film*** replacing ***glycerol*** with organic acids naturally present in fruits is disclosed. The invention is claimed to reduce the concentration of ***glycerol*** in the ***edible*** **film*** by 75%. It produces a film that demonstrates effective inhibition of various pathogens such as Listeria monocytogenes, Salmonella Gamnara, and Escherichia coli O157:H7. The ***edible*** **film*** also consists of proteins such as soy, ***whey***, rice bran extract, egg albumen or wheat ***protein*** or hydrocolloids such as carboxymethyl cellulose, alginate, carrageenan, and pectin. The invention utilizes organic acids selected from ***malic***, ***lactic***, ***citric*** or ***tartaric*** acids. It is suitable for coating raw whole or fresh cut fruits and vegetables, meat, poultry, seafood, cereals, and nuts.

L4 ANSWER 7 OF 7 CABA COPYRIGHT 2006 CABI on STN
AN 84:136212 CABA <LOGINID::20060614>
DN 19840495011
TI Method for producing edible synthetic film or tubular casings from proteins, particularly for use as sausage casings
IN Verfahren zur Herstellung von essbaren kunstlichen Flach- und Schlauchfolien aus Proteinen, insbesondere von Wursthullen aus diesem Material
AU Heidel, P.; Dursch, W.; Heier, K. H.; Anstutz, S.
CS Hoechst AG
PI 19840000
SO German Federal Republic Patent Application, .
DT Patent
LA German
ED
AB Entered STN: 1 Nov 1994
Last Updated on STN: 1 Nov 1994
The production of ***edible*** **film*** involves, according to 1 of 10 examples, the preparation of a 16.6% sodium caseinate solution (pH 10.0) in completely deionized water, storage to increase the viscosity and extrusion onto steel plates coated with polytetrafluoroethylene. After treatment in H2SO4 and H2SO4 + Na2SO4 baths and washing with deionized water, the film is plasticized in a bath of ***glycerol*** and formaldehyde, dried with concurrent cross-linking and removed from the steel plates. Tubular casings may also be produced. The caseinate may be partially or fully replaced by soy ***protein***, and the water used

for washing the plasticized film may contain ***citric*** or
tartaric acid.

=> index food
COST IN U.S. DOLLARS
FULL ESTIMATED COST
DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)
CA SUBSCRIBER PRICE
INDEX 'AGRICOLA, BIOSIS, BIOTECHNO, CABA, CAPIUS, DISSABS, FOMAD, FOREGE,
FROSTI, FSTA, JICST-EPIUS, NTIS, NUTRACEUT, PASCAL, PROMT, SCISEARCH,
TOXCENTER' ENTERED AT 16:38:52 ON 14 JUN 2006
17 FILES IN THE FILE LIST IN STINDEX
Enter SET DETAIL ON to see search term postings or to view
search error messages that display as 0* with SET DETAIL OFF.
=> d his

(FILE 'HOME' ENTERED AT 16:32:50 ON 14 JUN 2006)
INDEX 'AGRICOLA, BIOSIS, BIOTECHNO, CABA, CAPIUS, DISSABS, FOMAD, FOREGE,
FROSTI, FSTA, JICST-EPIUS, NTIS, NUTRACEUT, PASCAL, PROMT, SCISEARCH,
TOXCENTER' ENTERED AT 16:34:10 ON 14 JUN 2006
SEA EDIBLE (W) FILM

65 FILE AGRICOLA
132 FILE BIOSIS
10 FILE BIOTECHNO
34 FILE CABA
422 FILE CAPIUS
7 FILE DISSABS
234 FILE FROSTI
122 FILE FSTA
47 FILE JICST-EPIUS
1 FILE NTIS
336 FILE PASCAL
105 FILE PROMT
136 FILE SCISEARCH
13 FILE TOXCENTER
13 QUE EDIBLE (W) FILM

L1

SEA L1 (P) (PROTEIN OR SOY OR WHEY OR (EGG (W) ALBUMIN)) (P) GL

0* FILE BIOTECHNO
1 FILE CABA
2 FILE CAPIUS
0* FILE FOMAD
0* FILE FOREGE
2* FILE FROSTI
1* FILE FSTA
0* FILE NTIS

0* FILE NUTRACEUT
1* FILE PASCAL
QUE L1 (P) (PROTEIN OR SOY OR WHEY OR (EGG (W) ALBUMIN)) (P) GL

L2
FILE 'CAPLUS, FROSTI, CABA, FSTA, PASCAL' ENTERED AT 16:38:00 ON 14 JUN
2006
L3 7 S L2
L4 7 DUP REM L3 (0 DUPLICATES REMOVED)
INDEX 'AGRICOLA, BIOSIS, BIOTECHNO, CABA, CAPIUS, DISSABS, FOMAD, FOREGE,
FROSTI, FSTA, JICST-EPIUS, NTIS, NUTRACEUT, PASCAL, PROMT, SCISEARCH,
TOXCENTER' ENTERED AT 16:38:52 ON 14 JUN 2006
=> s l1 and (hydrocolloid or (carboxymethyl (w) cellulose) or cmc or alginate or
carrageenan or pectin) and glycerol and ((organic (w) acid) or citric or lactic
or malic or tartaric)
6 FILE CAPIUS
2 FILE FROSTI
14 FILES SEARCHED...

2 FILES HAVE ONE OR MORE ANSWERS, 17 FILES SEARCHED IN STINDEX
L5 QUE L1 AND (HYDROCOLLOID OR (CARBOXYMETHYL (W) CELLULOSE) OR CMC OR ALGINA
TE OR CARRAGEENAN OR PECTIN) AND GLYCEROL AND ((ORGANIC (W) ACID) OR C
ITRIC OR LACTIC OR MALIC OR TARTARIC)
=> file hits
COST IN U.S. DOLLARS
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FILE 'FROSTI' ENTERED AT 16:41:08 ON 14 JUN 2006
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=> s l5
L6 8 L5
=> s l6 not l3
L7 4 L6 NOT L3
=> dup rem
ENTER L# LIST OR (END):17
PROCESSING COMPLETED FOR L7
L8 4 DUP REM L7 (0 DUPLICATES REMOVED)
=> d l8 bib ab 1-4

SINCE FILE TOTAL
ENTRY 45.65 SESSION 49.52
SINCE FILE TOTAL
ENTRY -1.50 SESSION -1.50

L8 ANSWER 1 OF 4 CAPLUS COPYRIGHT 2006 ACS on STN
 AN 2004:412596 CAPLUS <<LOGINID::20060614>>
 DN 140:405914
 TI ***Edible*** products with designed color, shape,
 flavor and texture and methods of making same, especially tongue tattoos.
 IN Barkalow, David G.; Zycck, Daniel J.; Kehoe, Gary S.; Grey, Ronald;
 Chapdelaine, Albert H.; Seletstad, Donald A.; Maxwell, James R.; Zuehlke,
 Julius; Rancich, Joseph D.; Marske, Scott; Johnson, Sonya S.; Cai, David
 J.; McGrew, Gordon N.; Almann, Rebecca A.
 PA USA
 SO U.S. Pat. Appl. Publ., 16 pp.
 CODEN: USXXCO
 DT Patent
 LA English
 FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 2004096569	A1	20040520	US 2002-295277	20021115
WO 2004045305	A2	20040603	WO 2003-US36605	20031114
WO 2004045305	A3	20040715		
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, GR, HU, ID, IL, IN, IS, JP, KE, KG, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MY, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TN, TR, TT, TZ, UA, UG, UZ, VC, VN, YU, ZA, ZM, ZW				
RW: BW, GH, GM, KE, LE, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, GR, HU, ID, IL, IN, IS, JP, KE, KG, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MY, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TN, TR, TT, TZ, UA, UG, UZ, VC, VN, YU, ZA, ZM, ZW				
ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GG, GW, ML, MR, NE, SN, TD, TG				
AU 2003290974	A1	20040615	AU 2003-290974	20031114
PRA1 WO 2002-295277	A	20031115		
WO 2003-US36605	W	20031114		
The edible thin films provide a variety of different products that can vary in flavor, color, shape, and mouthfeel.				

L8 ANSWER 2 OF 4 CAPLUS COPYRIGHT 2006 ACS on STN
 AN 2005:519199 CAPLUS <<LOGINID::20060614>>
 DN 143:79917
 TI preparation of edible chitosan film containing reinforcing agent, plasticizer and crosslinking agent
 IN Xie, Wenming
 PA Aipu Food Industry Co., Ltd., Shanghai, Peop. Rep. China
 SO Faming Zhuanli Shengqing Gongkai Shuomingshu, No pp. given
 CODEN: CNXXEV
 DT Patent
 LA Chinese
 FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
CN 1508175	A	20040630	CN 2002-151253	20021213
PRA1 CN 2002-151253	A	20021213		
The ***edible*** film*** is prepd. by dissolving chitosan in a acid, mixing with film-forming or reinforcing agent (polysaccharides or polyols), plasticizing agent (polysaccharides or polyols) and crosslinking agent (anionic polysaccharides, polyacids, or +2 metal cation) to form the film. Thus, chitosan 2 g was dissolved in 100 mL 2% HAc, then mixed with				

poly(vinyl alc.) and ***citric*** acid to form a film with good strength, softness and permeability.
 L8 ANSWER 3 OF 4 CAPLUS COPYRIGHT 2006 ACS on STN
 AN 2003:417642 CAPLUS <<LOGINID::20060614>>
 DN 139:6042
 TI ***Edible*** ***film*** containing flavorants, fragrances, pharmaceuticals, nutraceuticals, or food acids
 IN Virgalitto, Margaret T.; Zhang, Jing
 PA Givaudan SA, Switz.
 SO PCT Int. Appl., 35 pp.
 CODEN: PIXXD2
 DT Patent
 LA English
 FAN.CNT 1

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2003043659	A1	20030530	WO 2002-US36766	20021114
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, GR, HU, ID, IL, IN, IS, JP, KE, KG, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MY, NZ, OM, PH, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, UZ, VN, YU, ZA, ZM, ZW				
RW: GH, GM, KE, LE, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GG, GW, ML, MR, NE, SN, TD, TG				
CA 2463250	AA	20030530	CA 2002-2463250	20021114
AU 2002343734	A1	20030610	AU 2002-343734	20021114
BR 2002006473	A	20031230	BR 2002-6473	20021114
EP 1443968	A1	20040811	EP 2002-780695	20021114
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, SK				
CN 1585650	A	20050223	CN 2002-822311	20021114
US 2005089548	A1	20050428	US 2003-494442	20021114
JP 2005522991	T2	20050804	JP 2003-545337	20021114
PRA1 WO 2001-333229P	P	20011116		
WO 2002-US36766	W	20021114		
film that rapidly disintegrates when placed in the mouth to release an active agent is prepd. The film consists of a ***hydrocolloid*** film-forming material and microparticles contg. active agent. Thus, coating soln. contains starch soln. 53, protein soln. 35, sorbo sorbitol soln. 2.2, polysorbate 80, and encapsulated flavoring agents 9.0 g. Coating soln. is coated onto a polyethylene coated differential release paper using a knife-over-roll coating head. The coated paper is then dried in a drying tunnel and ***hydrocolloid*** matrix is formed.				
RE.CNT 2 THERE ARE 2 CITED REFERENCES AVAILABLE FOR THIS RECORD ALL CITATIONS AVAILABLE IN THE RE FORMAT				

L8 ANSWER 4 OF 4 CAPLUS COPYRIGHT 2006 ACS on STN
 AN 2003:222155 CAPLUS <<LOGINID::20060614>>
 DN 138:242911
 TI ***Edible*** ***film*** formulations containing maltodextrin
 IN Zycck, Daniel J.; Dzija, Michael R.; Chapdelaine, Albert H.
 PA Wm. Wrigley Jr., Co., USA

SO U.S. Pat. Appl. Publ., 7 pp., Cont.-in-part of U.S. Ser. No. 682,164.

CODEN: USXXCO

DT Patent

LA English

FAN. CNT. 2

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 2003054039	A1	20030320	US 2002-44105	20020109
US 6740332	B2	20040525		
US 2003035841	A1	20030220	US 2001-682164	20010730
US 6656493	B2	20031202		
WO 2003011259	A1	20030213	WO 2002-US21591	20020709
WO 2003011259	C1	20030320		

W: AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, EG, FI, GB, HU, IS, JP, KG, KR, KZ, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TR, TT, UA, UG, UZ, VN, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM

RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, SK, TR, BF, BJ, CF, CG, CI, CM, GN, GW, ML, MR, NE, SN, TD, TG

EP 1453488 A1 20040908 EP 2002-756411 20020709

R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, SK

PRA1 US 2001-682164 A2 20010730

US 2002-44105 A 20020109

WO 2002-US21591 W 20020709

AB Improved edible films for mucoadhesion are provided. The films include at least three types film forming agents other than pullulan, such as maltodextrins, hydrocolloids and fillers. Preferably, the maltodextrin has a dextrose equiv. of less than 20. Medicaments and other additive agents can also be incorporated into the edible films. In this regard, the edible films can be utilized to deliver or release the medicaments into an oral cavity, such as a pH control agent, an oral care agent, a breath freshening agent, a pharmaceutical agent, a nutraceutical, a salivary stimulant, a vitamin, a mineral, an antimicrobial agent, an anti-plaque agent, an anti-gingivitis agent, and a tartar or caries control agent, thereby providing effective oral treatment with respect to, for example, oral cleansing and breath freshening. For example, a film was prepd. contg. maltodextrin 36.00%, sodium ***alginate***, 22.15%, microcryst. cellulose 20.00%, glycerin 7.30%, flavor 11.00%, lecithin 2.00%, sweetener 1.50%, and color 0.05%.

=> d his

(FILE 'HOME' ENTERED AT 16:32:50 ON 14 JUN 2006)

INDEX 'AGRICOLA, BIOSIS, BIOTECHNO, CABA, CAPIUS, DISSABS, FOMAD, FOREGE, FROSTI, FSTA, JICST-EPLUS, NTIS, NUTRACEUT, PASCAL, PROMT, SCISEARCH, TOXCENTER' ENTERED AT 16:34:10 ON 14 JUN 2006

SEA EDIBLE (W) FILM

65 FILE AGRICOLA
132 FILE BIOSIS
10 FILE BIOTECHNO

34 FILE CABA
422 FILE CAPIUS
7 FILE DISSABS
234 FILE FROSTI
122 FILE FSTA
47 FILE JICST-EPLUS
1 FILE NTIS
336 FILE PASCAL
105 FILE PROMT
136 FILE SCISEARCH
13 FILE TOXCENTER
L1 QUE EDIBLE (W) FILM

SEA LI (P) (PROTEIN OR SOY OR WHEY OR (EGG (W) ALBUMIN)) (P) GL

0* FILE BIOTECHNO
1 FILE CABA
2 FILE CAPIUS
0* FILE FOMAD
0* FILE FOREGE
2* FILE FROSTI
1* FILE FSTA
0* FILE NTIS
0* FILE NUTRACEUT
1* FILE PASCAL
L2 QUE LI (P) (PROTEIN OR SOY OR WHEY OR (EGG (W) ALBUMIN)) (P) GL

FILE 'CAPIUS, FROSTI, CABA, FSTA, PASCAL' ENTERED AT 16:38:00 ON 14 JUN 2006
7 S L2
7 DUP REM L3 (0 DUPLICATES REMOVED)
L3
L4 INDEX 'AGRICOLA, BIOSIS, BIOTECHNO, CABA, CAPIUS, DISSABS, FOMAD, FOREGE, FROSTI, FSTA, JICST-EPLUS, NTIS, NUTRACEUT, PASCAL, PROMT, SCISEARCH, TOXCENTER' ENTERED AT 16:38:52 ON 14 JUN 2006

SEA LI AND (HYDROCOLLOID OR (CARBOXYMETHYL (W) CELLULOSE) OR CM

6 FILE CAPIUS
2 FILE FROSTI
L5 QUE LI AND (HYDROCOLLOID OR (CARBOXYMETHYL (W) CELLULOSE) OR CM

FILE 'CAPIUS, FROSTI' ENTERED AT 16:41:08 ON 14 JUN 2006
L6 8 S L5
L7 4 S L6 NOT L3
L8 4 DUP REM L7 (0 DUPLICATES REMOVED)

=> log y

COST IN U.S. DOLLARS SINCE FILE TOTAL
ENTRY 43.41 SESSION 95.37
FULL ESTIMATED COST
DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS) SINCE FILE TOTAL
CA SUBSCRIBER PRICE ENTRY -3.00 SESSION -4.50

STN INTERNATIONAL LOGOFF AT 16:41:48 ON 14 JUN 2006